

# Georgine's Catering



Catering- 215-785-0976

catering@georgines.com

## Plated Dinner Menu

**\$ 28.50\*** per person (plus tax & gratuity)

### *Seasonal Appetizer*

(A Choice of one)

#### **Fresh Fruit Salad**

Delicious blend of Honeydew, Cantaloupe, Pineapple, Grapes and seasonal fruit

#### **Soup Du Jour**

A hearty home-made soup prepared by our chef on the day of your event

### *Mixed Green Salad with Tomatoes & Cucumber*

A combination of Iceberg and Butterhead Lettuce with Radicchio, Tatsoi, Arugula, Grape Tomatoes and Cucumber Slices

## *Main Entrees*

(A Choice of one for each guest-must be pre-ordered)

### **Prime Rib of Beef Au Jus\***

*Certified Angus Rib eye* Seasoned to perfection & slow roasted with your choice of temperature

### **Boneless Stuffed Chicken Breast\***

A Skinned, *Boned Chicken Breast* cooked in white wine stuffed with seasoned home-made bread stuffing

### **Grilled Norwegian Salmon Filet\***

*Fresh Salmon* seasoned and served with Lemon Butter

### **Chicken Parmigiana**

Our *Chicken Breast* cutlet with covered in seasoned bread crumbs, fried and then baked with *Provolone* Cheese and topped with our *Homemade Tomato Sauce*

All Entrees include Roasted Potatoes, Vegetable of the Day, Fresh Baked Bread with Cheddar and Herb Cheese Spread

## *Dessert Table*

Cheese Cake, Carrot Cake, Chocolate Cake and assorted desserts change according to availability

Hot Coffee, Hot Tea and Iced Tea are included at No Charge

Soda, Soft Drinks, Juices, Beer and Alcoholic Drinks are at an additional charge

\*Taxes, Gratuities, Room Fee, Event Deposit and Bar Fee payments are additional

*This menu is NOT available for any Weddings or Wedding Celebrations.*

*\*All pricing subject to change without notice.- 6/24*